

SUNDAY LUNCH MENU

Main £14, 2 Courses £17, 3 Courses £20

STARTERS

Home-made Cream of Mushroom Soup (v) (ve on request)

served with a warmed roll (gf available)

Classic Cold-Water Prawns in home-made marie-rose sauce

served with iceberg lettuce and brown bread (gf available)

Farmhouse Pâté

served with toast (gf available) and red onion chutney

Salt and Pepper Squid

served with garlic and lemon mayonnaise

MAINS

Roasted 'Corner Cut' Topside of Beef

served with horseradish sauce and yorkshire pudding

Roasted Leg of Lamb

served with mint sauce and yorkshire pudding

Roasted Loin of Pork

served with sage and onion stuffing, apple sauce and crackling

Vegan Nut Roast or Vegetarian Quorn

*served with cranberry sauce and yorkshire pudding**

All accompanied by gravy, roast and new potatoes with sides of broccoli and cauliflower cheese, carrots, peas and seasonal cabbage
(* for vegan - item removed or vegan substitute available)*

DESSERTS

Caramel and Capuccino Roulade

Pear Crumble

served with vanilla ice cream

Chocolate Fondant

warm chocolate sponge pudding with a melted dark chocolate centre, served with vanilla icecream

Chocolate Fudge Cake

served with double cream

Selection of Ice Creams (3 scoops)

*choose from Vanilla, Strawberry, Chocolate or Salted Caramel ice creams
(Vegan Vanilla or Raspberry Ice creams available)*

*Please ask for details of the potential allergens contained in our dishes
May contain traces of common allergens*